INFORMATION LETTER

Not for Publication — NATIONAL CANNERS ASSOCIATION — For Members Only

No. 1268 — Washington, D. C. — January 7, 1950

Cooperative Action Planned On Use of New Chemicals

A new organization to provide technical counsel on the utilization of new materials in the production and processing of foods was considered at a conference in Washington December 29 under the auspices of the Food and Nutrition Board of the National Research Council.

The conference was called by the Food and Nutrition Board for the purpose of bringing together the representative viewpoints of government, agriculture, the food and chemical industry, and public health. Among the subjects discussed in the all-day session were the use of newer chemicals in the production of an adequate food supply, the introduction of functional ingredients in food processing, and the need for further knowledge in the application of these newer aids in agriculture and food technology.

By unanimous action the conference requested the chairman, Dr. H. E. Longenecker, to appoint at an early date a committee to complete organizational and operational plans for approval of various groups interested in the problem. The chairman empha-

(Please turn to page 3)

Annual Report Under RMA

In the 1949 fiscal year report to the Secretary of Agriculture covering activities under the Research and Marketing Act, P. V. Cardon, administrator of the Agricultural Research Administration, states that the need for the kind of research authorized under the RMA is greater than ever.

"Barring natural hazards over which the farmer has little or no control," Dr. Cardon says, "there is every reason to believe that a new high level of production is here to stay. Assurance of this comes from the fact that the tools and methods now used by farmers are better than they were 20, or even 10 years ago," the report continues.

"It is almost certain that still better farm equipment, insecticides, fungicides, herbicides, fertilizers, seed, and methods of farming can be developed

(Please turn to page 8)

Schedule of Witnesses Announced For Food and Drug Tolerance Hearing

The initial phase of the hearing scheduled to begin January 17 for the promulgation of regulations containing tolerances for insecticide residues on fresh fruits and vegetables is expected to last well over two months, according to a schedule of witnesses announced by the Food and Drug Administration.

The proceedings will be divided into five divisions for the receipt of evidence. First testimony to be received will be that bearing on the necessity for using pesticides for the control of pests. FDA's schedule of witnesses so far lists only those who will testify on that subject.

The schedule of witnesses was published with a letter from the Presiding Officer for the hearing to all persons interested in the hearing. Both the letter and the accompanying schedule of witnesses for the first phase of the hearing are reproduced on page 2.

As indicated in the INFORMATION LETTER of November 26, 1949, page 344, tentative arrangements have been made with the Presiding Officer to have canning industry testimony presented toward the end of the hearing.

Executive and Open Public Sessions Planned for Board

The meeting of the N.C.A. Board of Directors, held annually at each Convention, will have a somewhat different character at the 1950 gathering at Atlantic City, as planned by the Convention Committee and staff. It will consist of two sessions: The first, starting at 10 a.m., Friday, January 27, will be a closed executive meeting, dealing with Association business only; the second, at 2 p.m., following the Board luncheon, will be an open session devoted to general industry matters. Both sessions will be held in the Rose Room, Hotel Traymore.

At the closed executive session, important N.C.A. matters will be considered, including the report and recommendations of the Budget Committee. Association activities will be reviewed and recommendations covering activities for 1950 will be presented.

The open public meeting, stressing subjects of general concern to the industry will be highlighted by an address by H. Thomas Austern, of Association Counsel, on "The Washington Scene." Mr. Austern's review of government policies and programs will be especially significant at that time since it will be delivered shortly after President Truman's address on the state of the Union. For this open session of the Directors' meeting, all Convention delegates—brokers, suppliers, buyers—will be welcome.

Congress Reconvenes

The second session of the 81st Congress convened January 3 and on the following day heard the President's annual message on the state of the Union. The President's program includes the following:

1. Authorization of "a system of production payments"—the Brannan Farm Plan (see INFORMATION LETTER of October 29, 1949, page 325).

2. Increased benefits and extended coverage under the Old-Age and Survivors Insurance (social security) program (see INFORMATION LETTER of October 8, 1949, page 311).

3. Enactment of "the pending bill to close the loopholes in the Clayton Act which now permit monopolistic mergers"—the Celler bill, H. R. 2734 (see INFORMATION LETTER of October 1, 1949, page 307).

4. Adoption of legislation implementing his "Point IV" program of

(Please turn to page 8)

TECHNOLOGY

Food Preservation with Antibiotics

The following release from the U. S. Department of Agriculture describes significant findings from the experimental use of an antibiotic (subtilin) in a food preservation study. The statement is published in the INFORMATION LETTER to inform members regarding a promising line of research which should be of interest to canners. At the present stage of investigation there is no suggestion of an early commercial application of preservation methods based upon the use of antibiotics.

Antibiotics Tested for Preserving Foods

First results of research on a new method of food preservation, using antibiotics, were announced today (December 29) by scientists of the U. S. Department of Agriculture's Bureau of Agricultural and Industrial Chemistry.

In their tests canned vegetables were sterilized by adding very small amounts of an antibiotic and then giving the sealed cans a relatively mild heat treatment. This procedure proved as effective for destroying bacteria and other food-spoiling organisms as conventional canning methods, which require more severe cooking.

The process is still experimental, says Dr. G. E. Hilbert, chief of the Bureau. Several years of work will probably be necessary, he points out, before the new method's suitability for use in canning or other food-preserving techniques is known. One particularly important question—whether the antibiotics, as used, are toxic to man—can be answered only after long and careful investigation.

But if further trials confirm the preliminary findings and reveal no major new difficulties, it is possible that this method will eventually lower canning costs and make some canned foods more appetizing.

Studies so far show that canning vegetables with antibiotics, compared with ordinary canning, permits sterilizing the cans with heat more rapidly, at lower temperatures, and without pressure-cooking equipment. The antibiotics used do not affect the taste of the food, and since only a mild heat treatment is required the final products have better flavor than conventionally canned vegetables. All these factors contribute to the potential economic importance of the new process.

Research on this food-preserving method is under way at the Bureau's Western Regional Research Laboratory in Albany, Calif. The initial progress report was made by Drs. Ariel A. Andersen and H. David Michener.

In most of the tests so far the antibiotic used was subtilin, a discovery of the Western Laboratory. This substance is produced in submerged fermentation by one strain of a bacterium *(Bacillus subtilis)* which occurs widely in nature and normally exists in many food products. The Laboratory scientists also had promising results in limited experiments with aureomycin, chloromycetin, and lupulon. (Lupulon is an antibiotic recently isolated from hops by researchers at the Western Laboratory.)

Peas, asparagus, and corn were the vegetables used in the studies so far reported. Some preliminary work has been done also on corn, green beans, peeled potatoes, tomato juice, and milk.

A brief heat treatment (at 212° F. or lower for 5 or 10 minutes) is necessary in vegetable canning to inactivate enzymes which otherwise cause food to spoil. This treatment also destroys yeasts and fungi and all non-spore-forming bacteria. Some of these organisms are resistant to antibiotics.

Other food-spoiling organisms, chiefly the spore-forming type, are resistant to mild heat but can be easily controlled with antibiotics. In ordinary canning they are destroyed by cooking at high temperatures (up to 240° F. or even higher). This is ordinarily done in pressure cookers. Sterilization takes 30 to 60 minutes or longer, depending on the vegetable being canned, size of container, the heat and pressure applied, and other factors. The experiments indicate that use of antibiotics may make this longer, more severe heat treatment unnecessary.

In the Laboratory's tests subtilin was dissolved in a 2-percent salt solution and added to the canned vegetables under vacuum. The antibiotic was used in extremely minute quantities—at concentrations of about 10 parts per million, based on the weight of the canned material.

INSECTICIDES

FDA Letter to Persons Interested in the Tolerance Hearing, Including Schedule of Witnesses Who Will Testify First

Following is the text of a letter from Bernard D. Levinson, who has been designated presiding officer for the Food and Drug hearing on insecticide tolerances, together with a schedule of witnesses who are to testify at the initial phase of the hearing:

To all persons interested in the hearing on tolerances for poisonous or deleterious substances on or in fresh fruits and vegetables

By letter dated November 2, 1949, I proposed a general schedule for considering different subjects at the hearing which will commence January 17, 1950, at which evidence will be taken to serve as the basis for regulations limiting the quantity of added poisonous or deleterious substances on or in fresh fruits and vegetables. I invited comments and suggestions for improvement of the proposed schedule and also asked parties who plan to present testimony to answer an inquiry form in which they would set forth certain requested information. From the responses which have been received and the length of time estimated to present testimony to be offered under Part A it appears advisable to arrange only a schedule for Part A at this time. There is enclosed a copy of such a schedule. An attempt will be made to adhere as closely as possible to this schedule, but if necessary or desirable the schedule will be altered and evidence received out of order. It is recognized that there are probably other persons from whom responses have not been received who will be interested in offering evidence at the hearing. Such other interested persons will be afforded an opportunity to present their evidence but it may be necessary for them to arrange to present their evidence at a time which will not unduly inconvenience parties who have by their responses secured a listing in the schedule.

Before Part B is reached a schedule for the subsequent parts of the hearing will be arranged and distributed. It may develop that a short recess should be taken after finishing Part A and before commencing Part B. From the information furnished in the responses it was not possible to schedule the appearance of witnesses in an order based on the particular fruit and vegetable crops concerning which they will testify. The schedule has been arranged in an order based on organizations responding. Where the responses stated the crops concerning which testimony would be given, this information has been included in the schedule.* State agencies are grouped according to the states they represent with the exception that witnesses representing Cali-

* In the schedule reproduced below, identification of these crops has been omitted.

fornia and Florida agencies who intend to testify concerning citrus crops are scheduled to appear together.

The Acting Federal Security Administrator is publishing in the *Federal Register* a clarification of the Notice of Hearing which reads in part as follows:

"For the purposes of this hearing the term 'commercial production' will be interpreted to mean production up to the time of harvest. It is not the purpose of the Agency to receive evidence at this hearing relating to poisonous or deleterious substances used after harvest unless the same substances are used before harvest or unless these substances affect the safety of or the tolerance of consumers for other substances used before harvest."

As outlined in my letter of November 2, 1949, the hearing will proceed in the order indicated by the 5 parts designated A to E inclusive. Under Part A evidence will be taken on the necessity for using added substances for controlling the enemies which interfere with the production of fresh fruits and fresh vegetables; under Part B evidence will be taken as to whether the substances required for the production of fresh fruits or vegetables are poisonous or deleterious; under Part C evidence will be taken bearing on the amounts of these substances which are poisonous or deleterious which are received from all sources by consumers; under Part D evidence will be taken on the toxicity of the substances for which limits are to be established; and under Part E evidence will be taken on amending the regulation which established the fluorine tolerance; other relevant evidence not covered in Parts A, B, C, and D, and additional evidence on phases of the hearing not fully covered up to this point.

A number of inquiries have been made concerning the filing of exhibits for the record, such as tabulations of data on residues, spray schedules, and chemical methods for analysis. Proper exhibits, when offered by witnesses competent to testify fully concerning them, are admissible. Often such exhibits expedite proceedings at the hearing. Five copies of each are required when offered for the record. Experience has shown that considerable advantage is to be gained if parties intending to offer exhibits will provide the required number of copies for the record and, if possible, several extra copies well in advance of the time when the witness testifies about the exhibits. This affords other interested parties an opportunity to become familiar with the exhibits and may be expected to make for more orderly cross-examination. If exhibits are not made available for inspection sufficiently long before the witness appears, it may be necessary to allow interested parties reasonable time to become familiar with the exhibits before proceeding with cross-examination. What a reasonable time is will have to be determined in each instance on the basis of the nature and length of the exhibit offered.

Schedule for Part A

1. Representatives of Federal Agencies:

U. S. Department of Agriculture, approximately 20 witnesses—estimated time 14 days.

2. Representatives of State Agencies:

Washington State College Tree Fruit Experiment Station, Wenatchee; Washington State Apple Advertising Commission, and other organizations, Wenatchee—estimated time about 3 days.

Oregon Agricultural Experiment Station, Corvallis; Residue Tolerance Hearing Committee, Portland—estimated time about 1 day.

California State Department of Agriculture, Bureau of Chemistry, Sacramento; University of California, Agricultural Experiment Station, Riverside; California Grape and Tree Fruit League, San Francisco—estimated time about 1 day.

Pennsylvania Fruit Research Laboratory, Arendtsville—estimated time about 1 day.

Virginia Agricultural Experiment Station, Winchester—estimated time about ½ day.

Connecticut Agricultural Experiment Station, New Haven—estimated time about ¼ day.

New Jersey Agricultural Experiment Station, New Brunswick—estimated time about ¾ day.

New York State Department of Agriculture and Markets, Albany; Cornell University, Agricultural Experiment Station, Ithaca; New York State Horticultural Society, Lockport—estimated time about 5 days.

Florida Agricultural Experiment Station, Gainesville; Florida Fruit and Vegetable Association, Orlando—estimated time about 2 days.

California Fruit Growers Exchange Research Department, Ontario; University of California, Agricultural Experiment Station, Riverside—estimated time about 1 day.

3. Representatives of Associations, Growers, and Others:

National Grange, Washington, D.C., —estimated time about ½ hour; Vegetable Growers Association of America, Columbus, Ohio—estimated time about 2 hours; National Peach Council, Urbana, Ill.—estimated time about 3 hours; National Apple Institute, Washington, D. C.—estimated time about 2 hours; International Apple Association, Washington, D. C.—estimated time about 3 hours; Sebastopol Apple Growers Union, Sebastopol, Calif.—no estimate of time given; Cape Cod Cranberry Grower's Association, Wareham, Mass.—no estimate of time given; General Chemical Division, Allied Chemical and Dye Corp., New York—estimated time about 3 hours; Velsicol Corporation, Chicago—estimated time about 1 day; S. B. Penick & Co., New York—estimated time about 1 hour; U. S. Rubber Co., Naugatuck Chemical Division—estimated time about 1½ days; Carbide and Chemicals Corp., New York —estimated time about 3 days; Hercules Powder Co., Wilmington, Del.—estimated time about 4 days; Rohm and Haas, Philadelphia—estimated time about 10 days; Geigy Company, Inc., Insecticide Division, Bayonne, N. J.—estimated time about 20 days; E. I. du Pont de Nemours and Co., Wilmington, Del.—no estimate of time given; Tennessee Corporation, College Park, Ga.—no estimate of time given; McLaughlin Gormley King Co., Minneapolis, Minn.—no estimate of time given.

Use of New Chemicals

(Concluded from page 1)

sized the desirability of cooperative action by industrial, government, and other research organizations in providing the scientific guidance required for protection of the food supply with regard to both adequacy and safety.

It is anticipated that food producers and processors, the chemical industries, and the various professional organizations will be invited to participate jointly in this new activity.

The National Canners Association was represented at the December 29 conference.

Forthcoming Meetings

January 22-31—Annual Conventions of National Canners Association, National Food Brokers Association, and Canning Machinery & Supplies Association, Atlantic City, N. J.

January 23-24—Canadian Food Processors Association, Annual Convention, Ritz-Carlton Hotel, Montreal.

January 28-31—National-American Wholesale Grocers Association, Annual Convention, The Ambassador, Atlantic City, N. J.

January 31-February 8—National Association of Frozen Food Packers, Annual Convention, Congress Hotel, Chicago.

February 9-10—Ozark Canners Association, 42nd Annual Convention, Colonial Hotel, Springfield, Mo.

February 13-14—Tennessee-Kentucky Canners Association, Annual Meeting, Andrew Jackson Hotel, Nashville, Tenn.

February 16-17—Minnesota Canners Association and University of Minnesota, Canners' and Fieldmen's Short Course, Hotel Radisson, Minneapolis.

March 9-10—Canners League of California, Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco, Calif.

March 10-11—Utah Canners Association, Annual Convention, Hotel Utah, Salt Lake City.

March 12-14—Northwest Canners Association, Annual Meeting, Multnomah Hotel, Portland, Ore.

March 20-21—Canners League of California, Annual Convention, Biltmore Hotel, Santa Barbara, Calif.

43RD ANNUAL CONVENTION

SATURDAY • January 28

10 a. m. Opening General Session

Ballroom, Convention Hall

Distribution and Merchandising: Association Business

Presiding: JOHN F. McGOVERN, President, National Canners Association

Invocation: REV. HARVEY BENNETT, Pastor, First Presbyterian Church

Greetings: MR. McGOVERN

Address: "Mrs. America is the Monopolist in the Food Business"—FRANKLIN J. LUNDING, President, Jewel Tea Company

Remarks: J. C. WHETZEL, President, Canning Machinery & Supplies Association

Report of Committee on Nominations: H. F. KRIMENDAHL, Chairman

Election of Officers

Special Session

General Economic Situation

Address: "Business and the Consumer"—THE HONORABLE CHARLES SAWYER, Secretary of Commerce

2 p. m. Fishery Products Conference

Belvedere Room, Hotel Traymore

Presiding: DONALD P. LOKER, Chairman, Fishery Products Committee, National Canners Association

Kodachrome Slides: "The Salmon Returns"

Address: "New Information on Essential Amino Acid Content of Canned Fish"—Dr. E. J. CAMERON, Director, Washington Research Laboratory, National Canners Association

Round Table Discussion: "Should the Hoover Commission's Fishery Recommendations Be Adopted?"

Participants: Representatives of Commercial Fishing Industry, Izaak Walton League, Fish and Wildlife Service, and Wildlife Management Institute

2 p. m. Raw Products Conference

Room 21, Convention Hall

Presiding: CHARLES H. MAHONEY, Director, Raw Products Bureau, National Canners Association

Panel Discussion: "Federal-State Grades as a Method for Purchasing Tomatoes for Processing"

Details Pr

ATLANTIC CITY

The USDA Viewpoint Regarding Inspection of Tomatoes for Grades—M. W. BAKER, Assistant Director, Fruit and Vegetable Branch, Production and Marketing Administration, USDA

The Canners' Viewpoint of the Value of Purchasing on a Graded Basis—E. W. MONTELL, Campbell Soup Company

Address: "The Residue Problem from the Standpoint of the Entomologist"—Dr. P. J. CHAPMAN, Head of the Division of Entomology, New York State Agricultural Experiment Station

2 p. m. Canning Problems Conference

Room 20, Convention Hall

Presiding: Dr. J. RUSSELL ESTY, Director, Western Branch Laboratory, National Canners Association

Address: "Cannery Safety Calls for Education"—E. G. HUTZLEY, Campbell Soup Company, and Chairman of the Food Section, National Safety Council

Address: "Current Aspects of Dielectic Heating"—M. P. VORE, Westinghouse Electric and Manufacturing Company

Motion Picture: "Fraud Fighters"

4 p. m. Special Session on Food and Drug Hearings

Room 20, Convention Hall

(Joint Auspices, Raw Products Bureau and Research Laboratories of the National Canners Association)

Address: "Effective Participation of Canning Technologists in Federal Food and Drug Hearings"—H. THOMAS AUSTERN, Counsel, National Canners Association

NATIONAL CANNERS ASSOCIATION

's Program

TY N. 28 - JAN. 31

UNDAY • January 29

a. m. Raw Products Conference

Room 21, Convention Hall

Presiding: CHARLES H. MAHONEY, Director, Raw Products Bureau, National Canners Association

Panel Discussion: "The Breeding and Development of Pea Varieties for Processing"—Discussion Leader—Dr. J. C. WALKER, Wisconsin Agricultural Experiment Station

Panel Members: W. D. ENZIE, General Foods Corp.; T. T. HOPKINS, Rogers Bros. Seed Co.; M. C. PARKER, Gallatin Valley Seed Co.; MERL W. STUBBS, Crites-Moscow Growers, Inc.; EARL J. RENARD, Canners Seed Corp.; FLOYD L. WINTER, Associated Seed Growers, Inc.

Panel Discussion: "The Breeding and Development of Snap Beans for Processing"—Discussion Leader—Dr. W. J. ZAUMEYER, Bureau of Plant Industry, USDA

Panel Members: W. D. ENZIE, General Foods Corp.; T. T. HOPKINS, Rogers Bros. Seed Co.; G. P. LIPPINCOTT, J. H. Dulany & Son; MARK H. MITCHELL, The Larsen Co.; H. M. MUNGER, Cornell University; FLOYD L. WINTER, Associated Seed Growers, Inc.

Panel Discussion: "The Breeding and Development of Lima Beans for Processing"—Discussion Leader—Dr. ROY MAGRUDER, Agricultural Research Administration, USDA

Panel Members: W. D. ENZIE, General Foods Corp.; W. A. HUELSEN, Illinois Experiment Station; G. P. LIPPINCOTT, J. H. Dulany & Son; MARK H. MITCHELL, The Larsen Co.; FLOYD L. WINTER, Associated Seed Growers, Inc.

p. m. Closing General Session

Ballroom, Convention Hall

Presiding: JOHN F. McGOVERN, President, National Canners Association

Address: Dr. DETLEV W. BRONK, President, The Johns Hopkins University

Address: "Breakers Ahead"—CLARENCE B. RANDALL, President, Inland Steel Company

Report of Committee on Resolutions: RALPH O. DULANY, Chairman

Installation of New Officers

MONDAY • January 30

9 a. m. Special Corn Canners' Meeting

Room 20, Convention Hall

(Joint Auspices, Raw Products Bureau, N.C.A., and Corn Canners Service Bureau)

Presiding: EDWARD H. DUNLAP, Member, Board of Directors, National Canners Association, and President, Corn Canners Service Bureau

Address: "Trends and Relationships in the Marketing and Consumption of Sweet Corn"—Dr. H. L. STIER, Head, Department of Markets, University of Maryland

Report of Independent Corn Canners Merchandising Committee: J. P. KRAEMER, Chairman

Panel Discussion: "The Breeding and Development of Sweet Corn Hybrids—Discussion Leader—Dr. E. S. HABER, Chief, Department of Horticulture, Iowa State College

Panel Members: W. A. HUELSEN, Illinois Experiment Station; ORSON R. ROBSON, Robson Seed Farm; GLENN SMITH, Purdue-USDA; STUART N. SMITH, Michael-Leonard Seed Co.; A. D. TAYLOR, F. H. Woodruff & Son; FLOYD L. WINTER, Associated Seed Growers, Inc.

Panel Discussion: "Corn Borer Control for 1950"
Field Control Program—Discussion Leader—C. H. MAHONEY, National Canners Association
In-Plant Control—Discussion Leader—C. A. GREENLEAF, National Canners Association
In-Plant Corn Borer Control Methods—Dr. E. W. EICKELBERG, Fairmont Canning Company

Report of the Committee on Sweet Corn Harvesters: D. R. MONTGOMERY, Chairman of Special Committee

Adjournment

Corn Canners Service Bureau—Annual Business Meeting

Presiding: EDWARD H. DUNLAP, President, Corn Canners Service Bureau

Election of Officers

Executive Secretary-Treasurer's Report: HARVEY R. BURR

SCHEDULE OF PRINCIPAL EVENTS OF THE 1950 CONVENTION

Sunday, January 22

All day—Registration of National Food Brokers Association, Room 34, Chalfonte Hotel

Monday, January 23

9:30 a.m. and 2 p.m.—Business meetings of N.F.B.A., Carolina Room, Chalfonte Hotel

Tuesday, January 24

All day—Sales meetings—brokers, buyers, and sellers
7 p.m.—Annual N.F.B.A. Banquet, Grand Ballroom, Convention Hall

Wednesday, January 25

All day—Sales meetings—brokers, buyers, and sellers
9:30 a.m—Meeting of N.C.A Budget Committee, Suite 1007, Hotel Traymore
12:15 p.m.—Meeting of National Red Cherry Institute, West Room, Claridge
2 p.m.—Meeting of N.C.A. Buildings Committee, Chippendale Room, Hotel Traymore
2 p.m.—Meeting of Executive Committee and Officers, National Preservers Association, Marlborough-Blenheim
3 p.m.—Meeting of N.C.A. Fishery Products Committee, Mandarin Room, Hotel Traymore

Thursday, January 26

All day—Sales meetings—brokers, buyers, and sellers
9 a.m.—Meeting of N.C.A. Scientific Research Committee, Pine Room, Hotel Traymore
9:30 a.m.—Meeting of N.C.A. Home Economics Committee, Stratosphere Room, Hotel Traymore
9:30 a.m.—Meeting of N.C.A. Legislative Committee, Club Room, Hotel Traymore
10 a.m.—Meeting of N.C.A. Labeling Committee, Chippendale Room, Hotel Traymore
10 a.m.—General session of the National Preservers Association, Marlborough-Blenheim Hotel
12:15 p.m.—Luncheon meeting of National Meat Canners Association, Rutland Room, Haddon Hall
12:30 p.m.—Luncheon meeting of N.C.A. Administrative Council, Rose Room, Hotel Traymore
12:30 p.m.—Luncheon meeting of N.C.A. Convention Committee, Rose Room, Hotel Traymore
1:30 p.m.—Business meeting of N.C.A. Convention Committee, Mandarin Room, Hotel Traymore
1:30 p.m.—Corn Canners Service Bureau Conference, Trimble Hall, Claridge
2 p.m.—General Session of the National Preservers Association, Marlborough-Blenheim Hotel
2:15 p.m.—Meeting of Associated Independent Corn Canners, Trimble Hall, Claridge
3:30 p.m.—Meeting of Canned Pea Association, Trimble Hall, Claridge
6:30 p.m.—Dinner for State Secretaries, Mandarin Room, Hotel Traymore

Friday, January 27

All day—Sales meetings—brokers, buyers, and sellers
9:30 a.m.—Canning Machinery and Supplies Exhibit, Convention Hall
9:30 a.m.—Trustees' meeting of Corn Canners Service Bureau, Pine Room, Hotel Traymore
10 a.m.—Technical session of the National Preservers Association, Marlborough-Blenheim Hotel
10 a.m.—Executive session of N.C.A. Board of Directors, Rose Room, Hotel Traymore
10 a.m.—National Kraut Packers Association meeting, Chippendale Room, Hotel Traymore
2 p.m.—Open session of N.C.A. Board of Directors, Rose Room, Hotel Traymore
4 p.m.—Meeting of Canning Industry Research, Inc., Pine Room, Hotel Traymore
5 p.m.—Distribution of Attendance Awards by C.M.&S.A., Convention Hall
7 p.m.—Young Guard Banquet and Entertainment, American Room, Hotel Traymore

Saturday, January 28

9 a.m.—Meeting of N.C.A. Nominating Committee, Room 1, Convention Hall
9:30 a.m.—C.M.&S.A. Exhibit, Convention Hall
9:30 a.m.—Grocery Exhibit, N.A.W.G.A., Ambassador
10 a.m.—General Session, N.A.W.G.A., Ambassador
10 a.m.—General Session of N.C.A., Ballroom, Convention Hall
10 a.m.—Meeting of Executive Committee, U. S. Wholesale Grocers Association, Committee Room D, Dennis Hotel
12:30 Luncheon meeting of N.C.A. Claims Committee Pine Room, Hotel Traymore
2 p.m.—Meeting of N.C.A. Statistics Committee, Chippendale Room, Hotel Traymore
2 p.m.—N.C.A. Canning Problems Conference, Room 20, Convention Hall
2 p.m.—N.C.A. Raw Products Conference, Room 21, Convention Hall
2 p.m.—N.C.A. Fishery Products Conference, Belvedere Room, Hotel Traymore
4 p.m.—Joint N.C.A. Session on Food and Drug hearings, Room 20, Convention Hall
5 p.m.—Attendance Awards, Convention Hall
6 p.m.—Dinner meeting of N.C.A. Raw Products Committee, Chippendale Room, Hotel Traymore
7 p.m.—Annual Dinner Dance under auspices of C.M.&S.A., Trimble Hall, Claridge Hotel
8 p.m.—N.C.A. Raw Products Smoker, Rose Room, Hotel Traymore

Sunday, January 29

9 a.m.—N.C.A. Raw Products Conference, Room 21, Convention Hall
10 a.m.—Meeting of N.C.A. Research Advisory Committee, Pine Room, Hotel Traymore
10 a.m.—Meeting of Exhibitors Advisory and Executive Committees, U.S.W.G.A., Committee Room D, Dennis Hotel
10:30 a.m.—Annual Meeting of C.M.&S.A., Room B, Convention Hall
1 p.m.—C.M.&S.A. Exhibit, Convention Hall
2 p.m.—General Session of N.C.A.; installation of officers; Ballroom, Convention Hall
2 p.m.—Grocery Exhibit, N.A.W.G.A., Ambassador
5 p.m.—Attendance Awards, Convention Hall
6:30 p.m.—Old Guard Reception and Dinner, Claridge
8:45 p.m.—Entertainment by Sigmund Romberg, sponsored by C.M.&S.A., Warner Theater, 2015 Boardwalk

Monday, January 30

9 a.m.—Grocery Exhibit, N.A.W.G.A., Ambassador
9 a.m.—Special Corn Meeting, joint sponsorship of N.C.A. and Corn Canners Service Bureau, followed by annual business meeting, C.C.S.B., Room 20, Convention Hall
9:30 a.m.—C.M.&S.A. Exhibit, Convention Hall
9:45 a.m.—General Session, N.A.W.G.A., Ambassador
10 a.m.—Miscellaneous N.C.A. Technical Meetings (details to be announced), Convention Hall
1 p.m.—Luncheon of National Pickle Packers Association, West Room, Haddon Hall
5 p.m.—Attendance Awards, Convention Hall

Tuesday, January 31

9 a.m.—Grocery Exhibit, N.A.W.G.A., Ambassador
9:30 a.m.—General Session, N.A.W.G.A., Ambassador
12:30 p.m.—Luncheon meeting of N.A.W.G.A., Ambassador

STATISTICS

Processing and Distribution Costs To Be Studied by BAE

A statistical study to determine costs and margins in moving a selected group of fruits and vegetables from grower to consumer in processed form is to be undertaken by the Bureau of Agricultural Economics, USDA.

The project is announced in a letter to the N.C.A., outlining the objectives and procedures to be followed. The project is one of a series made possible by the Research and Marketing Act, and has been approved by the Industry Advisory Committee set up under the RMA program.

C. W. Peters, agricultural economist in BAE's Division of Marketing and Transportation Research, explained that "the information developed in the course of our study is expected to be a help in bringing about a better understanding of services performed in the distribution of the commodities involved. Data on costs and margins may also be used advantageously by an industry or by management in evaluating efficiency of operations.

"At this time," he wrote, "we are including in our coverage canned green beans, corn, peas, tomatoes, and canned peaches and pears, and frozen baby limas, peas, peaches, and strawberries with particular emphasis on consumer-size containers. Price data are being assembled at the grower, processor, wholesale and retail levels. Transportation charges will also be considered. Field work is now under way among retail and wholesale outlets in the 22 cities to be used as representative market areas. We will restrict our work in prices to consideration of simultaneous price relationships at the various levels."

Mr. Peters continued: "Costs of doing business at the wholesale and retail levels will be based on the census reports and such other published data as are available. A selected group of canners and frozen food packers will be visited in order to secure information on processing costs and grower returns.

"We are not seeking costs in terms of dollars and cents per unit of output, but will endeavor to get a percentage breakdown that shows the relationships of the principal items making up the processor's operating expenses on the 1948 and 1949 packs. Secondary data on processing costs and grower returns will be utilized wherever available and applicable. It is anticipated that a preliminary report based on our findings will be available by June 30, 1950. A more comprehensive published report will follow within a few months."

Wholesale Distributor Stocks of Specified Canned Foods

Wholesale distributor stocks of specified canned foods, including those in warehouses of retail food chains, as reported this week by the Bureau of the Census, totaled 41 million actual cases on December 1, 1949, as compared with 40 million actual cases a month earlier.

In the table below are listed the four major vegetables, five fruits, and five juices which comprise the "specified" canned food listings:

Wholesale Distributor Stocks of Specified Canned Foods (Including Warehouses of Retail Food Chains)

Commodity	Total		All sizes smaller than No. 10		Institution sizes, all sizes No. 10 or larger	
	Dec. 1	Nov. 1	Dec. 1	Nov. 1	Dec. 1	Nov. 1
	(thousands of actual cases)					
Vegetables:						
Beans, Green and Wax	4,042	3,959	3,254	3,215	788	744
Corn	6,660	7,090	6,127	6,544	533	546
Peas	6,628	6,402	5,846	5,736	782	666
Tomatoes	5,717	5,984	4,865	5,128	852	856
Fruits:						
Apricots	1,010	1,064	829	886	181	178
Fruit cocktail [1]	1,902	2,044	1,666	1,823	236	221
Peaches	4,772	4,939	4,051	4,282	721	657
Pears	1,155	963	979	827	176	136
Pineapple	3,100	1,513	2,744	1,336	356	177
Juices:						
Tomato [2]	3,367	3,430	3,175	3,255	192	175
Grapefruit	322	561	312	546	10	15
Orange	839	954	824	942	15	12
Citrus blend	312	446	307	439	5	7
Pineapple	1,452	776	1,427	751	25	25

[1] Includes fruit for salad and mixed fruits (except citrus). [2] Includes only vegetable juice combinations containing at least 70 percent tomato juice.

Stocks and Shipments of Canned Vegetables

Reports on canners' stocks and shipments of canned pumpkin and squash and canned corn have been compiled by the Association's Division of Statistics, and detailed reports on these canned foods have been mailed to all canners packing these items. The Division reports December 1 stocks of these products as follows:

Canned Corn Stocks and Shipments

	1948–49	1949–50
	(actual cases)	
Carryover, Aug. 1	194,469	4,112,712
Pack	34,410,040	33,138,318
Total supply	34,604,509	37,251,030
Stocks, Dec. 1	19,563,565	26,967,706
Shipments during Nov.	2,999,390	2,062,521
Shipments, Aug. 1 to Dec. 1	15,040,944	10,283,324

Pumpkin and Squash Stocks and Shipments

	1948–49	1949–50
	(actual cases)	
Carryover, July 1	1,399,845	1,046,502
Pack	1,449,540	843,210
Total supply	2,849,385	1,889,712
Stocks, Dec. 1	1,506,281	447,275
Shipments, July 1 to Dec. 1	1,343,104	1,442,437

Canned Pumpkin and Squash

The 1949 pack of pumpkin and squash amounted to 843,210 actual cases as compared with last year's pack of these items of 1,449,540 actual cases, it is reported by the Association's Division of Statistics.

1949 Pumpkin and Squash Pack

	1948	1949
	(actual cases)	
New York and Maine	51,646	48,518
Md., Del. and N. J.	69,815	39,402
Ohio	81,969	80,248
Indiana	123,014	50,150
Illinois	(a)	(a)
Iowa and Nebraska	43,705	(a)
Utah and Idaho	(a)	(a)
Wash. and Oregon	45,574	(a)
Other states	1,033,817	604,892
U. S. Total	1,449,540	843,210

(a) Included in Other states, which include Mich., Ill., Iowa, Nebr., Minn., Tex., Calif., Colo., Mont., Utah, Ore., and Wash. These states are grouped together because with so few canners packing pumpkin in those states it is impossible to show them separately.

CONVENTION

Corn Canners Service Bureau

The Corn Canners Service Bureau will hold a conference from 1:30 to 2:15 p.m., Thursday, January 26, at the Claridge Hotel at which a program devoted primarily to sales and distribution problems will be presented. Gordon C. Corbaley of the American Institute of Food Distribution will speak on "Present and Future Marketing Prospects on Canned Corn," and another speaker is to be announced.

Members of the C.C.S.B. will participate also in the special corn meeting scheduled for Monday, January 30, in Room 20, Convention Hall, at the close of which they will hold their annual business meeting, including election of officers and the report of Executive Secretary-Treasurer Harvey R. Burr.

Schedule of Meetings of N.C.A. Committees

A majority of the Committee meetings to be held in the two or three days preceding the program sessions of the N.C.A. Convention at Atlantic City have been scheduled. Those now determined are listed below:

Wednesday, January 25

Budget Committee, 9:30 a.m., Suite 1007, Hotel Traymore

Buildings Committee, 2 p.m., Chippendale Room, Hotel Traymore

Fishery Products Committee, 3 p.m., Mandarin Room, Hotel Traymore

Thursday, January 26

Scientific Research Committee, 9 a.m., Pine Room, Hotel Traymore

Home Economics Committee, 9:30 a.m., Stratosphere Room, Hotel Traymore

Legislative Committee, 9:30 a.m., Club Room, Hotel Traymore

Labeling Committee, 10 a.m., Chippendale Room, Hotel Traymore

Administrative Council Luncheon Meeting, 12:30 p.m., Rose Room, Hotel Traymore

Convention Committee Luncheon Meeting, 12:30 p.m., Rose Room, Hotel Traymore

Convention Committee Business Meeting, 1:30 p.m., Mandarin Room, Hotel Traymore

Friday, January 27

Board of Directors Executive Session, 10 a.m., Rose Room, Hotel Traymore

Board of Directors Luncheon, 12:30 p.m., Rose Room, Hotel Traymore

Board of Directors Open Session, 2 p.m., Rose Room, Hotel Traymore

Canning Industry Research, Inc., 4 p.m., Pine Room, Hotel Traymore

Saturday, January 28

Nominating Committee, 9 a.m., Room 1, Convention Hall

Claims Committee Luncheon Meeting, 12:30 p.m., Pine Room, Hotel Traymore

Statistics Committee, 2 p.m., Chippendale Room, Hotel Traymore

Raw Products Committee Dinner Meeting, 6 p.m., Chippendale Room, Hotel Traymore

Sunday, January 29

Research Advisory Committee, 10 a.m., Pine Room, Hotel Traymore

Additional Through Pullmans

E. M. Holt, general passenger agent of the Pennsylvania Railroad, has notified S. G. Goraline, chairman of the Convention Planning Committee working on transportation details, that a total of 78 through Pullman cars have been guaranteed as of January 4. Among the new cars arranged for are those from Knoxville, Tenn.; Birmingham, Ala.; Huntington and Charleston, W. Va.; four from Boston, Mass.; one from Montreal; and three parlor cars from New York City. The through Pullmans will carry passengers through to Atlantic City for the Convention, obviating the necessity of changing cars at North Philadelphia.

STANDARDS

Grades for Canned Pineapple

Notice is given in the *Federal Register* of December 30 that the U. S. Department of Agriculture is considering the revision of U. S. standards for grades of canned pineapple. The proposed revision was published with the notice.

Congress Reconvenes

(Concluded from page 1)

technical assistance (see INFORMATION LETTER of October 29, 1949, page 325).

5. Continued support of the European Recovery Program.

The President also announced his intention "to transmit to the Congress a series of proposals to strengthen the anti-monopoly laws, to assist small business, and to encourage the growth of new enterprises."

Annual Report under RMA

(Concluded from page 1)

and will be widely accepted on the farms of this country."

Dr. Cardon points out that although the ability of consumers to buy is a dominant factor in usefully disposing of farm-produced goods, "the problem of surpluses can be substantially alleviated through the development of new outlets and more efficient distribution methods designed to reduce the producer-to-consumer price spread."

TABLE OF CONTENTS

PAGE

Insecticides

Schedule of witnesses announced for Food and Drug tolerance hearing ... 1
Cooperative action planned on use of new chemicals ... 1
FDA letter to persons interested in the tolerance hearing, including schedule of witnesses who will testify first ... 2

Convention

Executive and open public sessions planned for Board ... 1
Details of program ... 4
Schedule of principal events of the 1950 Convention ... 6
Corn Canners Service Bureau ... 8
Schedule of meetings of N.C.A. committees ... 8
Additional through Pullmans ... 8

PAGE

Congress

Congress reconvenes ... 1

Research

Annual report under RMA ... 1

Technology

Food preservation with antibiotics ... 2

Meetings

Forthcoming meetings ... 3

Statistics

Processing and distribution costs to be studied by BAE ... 7
Wholesale distributor stocks of specified canned foods ... 7
Stocks and shipments of canned vegetables ... 7
Canned pumpkin and squash ... 7

Standards

Grades for canned pineapple ... 8